

Beef and Cheese Empanadas

Makes 16



Ingredients

For the Pastry Dough

2 cups all-purpose flour (plus more for dusting the board)

2 tablespoons sugar

Pinch of Kosher salt

1 egg

3 tablespoons sour cream

¾ cup (1 ½ sticks) COLD unsalted butter, diced

For the filling

1 pound lean ground beef

1 tablespoon olive oil

1 small onion, chopped

2 cloves garlic, minced

1 carrot, chopped fine

1 stalk celery, chopped fine

1 tablespoon tomato paste

1 teaspoon chipotle powder

½ teaspoon cumin

½ teaspoon paprika

1 teaspoon Kosher salt

¼ teaspoon freshly ground black pepper

½ cup pitted green olives, sliced

½ cup peas

1 ½ cups shredded cheddar cheese

Egg wash (1 egg whisked with 1 teaspoon water)

Sea salt for the tops

Steps

1. **Make the dough:** In a large bowl whisk together flour, sugar and salt.
2. In a measuring cup whisk together the egg and sour cream until mixture is smooth.
3. Add the cold butter cubes to the flour mixture and with your fingers (or pastry blender) combine the flour with the butter until you get pea-size pieces of flour/butter. Pour the egg mixture into the flour mixture. Using your hands work the dough to form a ball. It will be crumbly at the beginning but should come together quickly. Remove dough from the bowl, smooth it out and wrap in plastic wrap. Refrigerate for at least 3 hours (or overnight) before rolling it out.
4. **Make the filling:** In a large saute pan over medium-high heat begin cooking the ground meat making sure to break up the bits of meat. Once the meat is no longer pink, *(I like to drain the liquid out before proceeding to the next additions.)* add the oil, onion, garlic, carrot, and celery. Cook for another 6 minutes continuing to stir. Add the tomato paste, chipotle powder, cumin, paprika, salt and pepper and stir well. Taste for seasonings. Turn off the heat and add the olives and peas. Stir. Remove mixture to a large bowl and allow to cool a bit before adding the cheese. Stir.
5. Prepare two baking sheet pans with parchment paper. Generously flour your counter/work surface. Remove dough from the fridge and begin rolling it out until it is about ⅛ -inch thick. This dough will be sticky so be sure to flour the rolling pin and continually move the dough around the counter/board to ensure it's not sticking. Using a 5-inch round biscuit cutter, begin cutting rounds. You should be able to get 16 re-rolling the dough if necessary. Place 8 rounds on each baking sheet pan.
6. On one half of each circle place approximately ⅓ cup amount of the filling on one side of the circle. Repeat process with all rounds.
7. Brush one half of the circle edge with egg wash and fold the other half over creating a half-circle. Secure the fold by crimping together using the tines of a fork. Brush the tops of all folded empanadas with the rest of the egg wash and sprinkle the tops with sea salt.
8. Bake for 20 - 25 minutes or until the edges are golden brown. Let these cool a bit before removing from pan and enjoying warm or at room temperature.